

# THE KITCHEN CABINET

He is capitalist—  
Who has his surplus well laid by  
And doth invest his all for good;  
Whose dividend returns are sure and high.  
In bank of truth and brotherhood?  
—J. M. Ayers.

## GOOD THINGS IN SEASON.

A sandwich filling that is unusual but good, is Italian. Roll a pound of calf's liver until tender, then while hot rub it through a sieve. Measure and mix with it three-fourths of the amount of stuffed olives finely chopped. Add salt, pepper and mayonnaise to moisten and spread on buttered or rye bread.

**Tuna Timbales.**—Melt two tablespoons of butter, add a fourth of a cup of bread crumbs and a cup of milk, cook five minutes, stirring constantly. Add a pound can of tuna fish, drained, two eggs slightly beaten, a tablespoonful each of chopped parsley and lemon juice, a half teaspoonful of celery salt, the same of onion juice and salt, and an eighth of a teaspoonful of pepper. Turn into buttered custard cups and cook in water in a moderate oven. Serve with tomato sauce.

**Hot Chicken Sandwiches.**—Cook the chicken until tender in plenty of water so there will be a good supply of broth. Cool, remove the meat from the bones and chop it into bits with the scissors. Put the skin and giblets except liver through the meat chopper and mix the chicken with enough stock to make the mixture moist. Thicken the remaining stock with one and a half tablespoons of flour and cook until smooth, season well with salt, pepper and onion juice. For each serving take two slices of bread place a spoonful of the chicken on a slice, turn over it another slice and dip a ladle of gravy over it. Serve with potato. This will serve 15.

**Scalloped Peaches.**—Butter a baking dish and cover the bottom with sliced peaches, fresh or canned. Sprinkle with buttered cracker crumbs and repeat until the dish is full, having the crackers on top. Pour over the juice from the can or a sugar syrup if fresh fruit is used, and bake 45 minutes in fresh fruit, 30 if canned peaches.

Other fruits, like pears, plums, apricots may be used in this way, adding acid or sugar as needed to make the dish palatable.

Good cheer is the every day prescription that keeps the heart alive.

## MORE GOOD THINGS.

A good winter relish to serve with meat is:

**Beet Relish.**—Take a quart each of finely chopped cooked beets and cabbage, add two cups of sugar, a cup of finely chopped celery and a cup of fresh grated horseradish. Mix with cold vinegar and seal.

**Sweet Potato Pie.**—Pare, boil and mash three large sweet potatoes. Season with salt and beat light. Line a casserole with pork sausage, put in the potatoes, cover with sausage and bake in a hot oven 30 minutes. Bake uncovered the last ten minutes.

**Macaroni with Kidney Beans.**—Cook a cupful of macaroni until soft. Heat a cupful of milk and add to it a half-cupful of butter and one of four rubbed smooth, cook five minutes, then add a cupful of hot, strained tomato and a pint of canned beans.

**Lentils With Onions.**—Take a cupful of lentils soaked over night, cook in two cups of water with a stalk of celery, a sliced onion, a dash of salt and a pinch of pepper. Remove the seasoning and rub through a sieve, stir in a cupful of onion puree, a cupful of soft bread crumbs, salt and pepper to taste and one beaten egg to bind the mixture. Form into cones with flour of hands and chill for an hour. Dip in egg, crumbs and fry in deep fat. Serve garnished with water cress.

**Onion Leaf.**—Put a cupful and a quarter of nuts through a meat chopper. Moisten the nuts with a part of a loaf of bread which has been baked, add the nuts, a teaspoonful of nutmeg, a half a teaspoonful of salt, a dash of paprika and a cupful of finely chopped onion, mix with two tablespoons of butter and half a cupful of cream. Work with the hands into a loaf, put into a buttered pan and bake one hour basting with butter and serve hot with a cream sauce.

**Vegetable Cutlets.**—Roll until tender half a dozen carrots, a turnip and an onion. Mash, and mix with a cupful of cooked lentils or peas. Season with parsley, salt and pepper and bind with eggs. Form into balls, dip in crumbs and egg and fry in deep fat. Curry may be added if liked.

Seasoned and speed vinegar used for pickles should be saved and added to cooked cabbage or string beans, making a most tasty dish and quite out of the ordinary. Sliced vinegar left from pickled peaches is delicious in mince meat.

**What Canals May Accomplish.**

It is possible that by the construction of canals we may yet see the day when there will be great fleets away up in the country where once upon a time the highest class held sway, where Rob Roy Macgregor rode for cattle and fought with the Clan Macfarlane, and where there is still the glimmer that was thrown over it by the genius of Sir Walter Scott. If so, it will be one of the most remarkable transformations in the history of any country.

**Didn't Seem Possible.**

Reference in the lobby of a Washington club was made to the keen wits of the rising generation when this story was contributed by Representative Joseph B. Thompson of Oklahoma.

There was a little boy who used to call at the home of his grandma every Saturday afternoon, and as a reward for his constancy he was always given a slice of coconut cake.

One afternoon, however, grandma was expecting company, and wishing

It is certain that there is not enough wheat, corn or rice in the world to let one be well wasted in any way which we can avoid or control. However, we can do a little.

## THE DAILY PROBLEM.

What shall we have for dinner? is the daily problem, and any aids toward helping to solve the problem are always welcome.

**Pea Griddle Cakes.**—Soak two cupfuls of dried peas over night and cook the next day until soft and will pass through a sieve. Keep the water to use for sauces or soup stock.

Beat two eggs, add the yolks to the puree, with a cupful of milk, half cupful of barley flour, a tablespoonful of drippings, a half teaspoonful of salt, and a teaspoonful and a half of baking powder. Then fold the whites of the eggs and bake on a hot griddle. Serve with a vegetable or a meat substitute.

**Fruit Pudding.**—Slice two quarts of apples, measure one and a half cupfuls of sugar, half a cupful of water, three tablespoons of butter, a third of a nutmeg grated, seven slices of bread, butter the bread and soak in the cold water until soft. Place it in the bottom of a baking dish, spread over it half of the apple and sprinkle with half of the sugar and nutmeg. Repeat, pour in water by a spoonful, cover with a plate and bake very slowly two and one-half hours. Serve hot or cold. Lemon sauce goes well with this pudding.

**Kedgeres.**—Take equal parts of fish and rice, for one cupful of rice take four of fish. Add two eggs, one teaspoonful of curry powder, two tablespoons of butter, a half a tablespoonful of cream, salt, pepper and cayenne to taste. Put the shredded fish, cooked rice, butter and white of eggs, cut fine, cream and seasoning in a dish, and toss over the fire until hot. Rub the yolks of the eggs through a sieve, sprinkle with the curry, and serve hot. Rolled sump, or coarse hominy is very palatable. Soak it over night, simmer gently all day, adding water as needed. Just before serving add butter, cream and seasoning of salt and serve hot.

**Codfish Pie.**—Take one cupful of shredded mashed potatoes, two eggs, a half cupful of milk, well, add one beaten egg. Put into shallow baking dish, spread with the other egg beaten lightly, then cover with buttered crumbs. Bake in a quick oven. Slip onto a chop dish and serve with a garnish of parsley.

Enamel is simply being tired of doing nothing, and being too tired to do anything else.

## COMMON VEGETABLES.

We do not tire of the daily potato, but we do weary of the vegetable served in the same way. This is true of all of the other common vegetables. They are served too often in the same old way. Try boiling them for 10 or 15 minutes with the skins on, then peel and put into the oven to bake. Every bit of such a potato will be eaten. This method may be varied by basting them with our sweet fat while baking, of course having them in a pan in either case.

Beets in young tender, the size of a walnut, are delicious with butter, pepper and salt, with a dash of lemon juice or vinegar. When good sized they may be cooked, scooped out and used as receptacles for chopped salad of any kind. Place on a lettuce leaf or in a nest of shredded lettuce and serve with good salad dressing. This is a most wholesome and attractive salad.

Turnips may also be cooked and used as cups for a hot vegetable or a salad filled with creamed carrots or potatoes and used as a garnish for meat. They will taste good and appeal to the eye.

Carrots are very nice boiled tender and served with green peas; season with butter, pepper and salt and with a dash of sugar. Sliced carrots are good boiled until tender and then allowed to simmer in a little sweet fat with a spoonful or two of shredded onion; salt and pepper to taste, then served around chops or steaks.

Swiss chard should be a standby during the growing season, and canned or the months when it cannot be grown. Take the white stalks, cook and serve in a well-seasoned white sauce, or mix with celery for a salad. The greens are treated in various ways—mashed and served as a salad or hot with chopped, cooked egg. The stalks may be cooked and serve as asparagus or in a lemon ring or a beet ring as a salad. French or mayonnaise dressing is appropriate for this vegetable.

Corn as pudding, corn with tomatoes as an asparagus dish, stuffed green peppers, all lend themselves to an endless variety of dishes.

Cooked beets show stringed or larded, using the handy little cutter, will make a pretty salad all by themselves if chilled and served in lettuce nests.

**Hemp Reduces Friction.**

It has been discovered that a hemp rope twisted in and out of the links of an iron chain will make the chain last 70 per cent longer by reducing friction, and save from one-third to one-third of the price of a new chain.

**For Automobiles.**

Cuffs with elastic edges to make them tight have been invented to enable drivers to work about their cars without soiling their coat or shirt sleeves.

to save the cake for refreshment, none was forthcoming for Johnny. For a long time he patiently waited, and then rose to go.

"I really believe, grandma," he remarked, as he picked up his hat, "that I smell coconut cake."

The broad hint was fruitful, but not abundantly so. Going to the kitchen grandma cut him off a small slice.

"I thought so," commented Johnny, as he took the dainty, "but doesn't it seem strange, grandma, that I could smell such a very small piece?"

# TRIM STOCK SMART

Chic When Rising From Severe Line of Tailored Coat.

High-Collared Chemisettes, Resembling Little Waistcoats, Seen in Many Variations.

A tailored gown or suit is often made or marred by the neck accessory worn with it. It is almost if not quite as important to this type of costume that its wearer should choose correct and becoming neckwear as that she should be topped by a hat whose unimpeachable smartness is only equalled by its suitability.

The chic of a trim, dainty stock rising from the severe line of the tailored coat collar is unquestionable, and it is amazing how many women have become at least ten years younger since adopting this fashion.

There are, however, unfortunately many women who are incapable of giving the careful attention to the details of the toilet which is required by the high-collared neck accessory, for a stock collar of any sort must fit the neck perfectly and be adjusted with the utmost care at the opening either front or back. This applies equally to the high-collared blouse, the lace stock with the jabot attached and the high-collared chemisette.

The high-collared chemisettes which often have the semblance of a charming little waistcoat are shown in a variety of materials and many ingenious variations of shape and detail. There are a very few in color, but white is apparently much more modish, at least for the present. Ivory satin stocks and chemisettes, while not in the very front rank of novelties, are still new enough and pretty enough to be worth any woman's consideration.

There are some extremely smart white satin stocks either of the plain wrinkled variety or with a flaring top.

New headresses follow Russian lines. Little hats have big ears composed of straw.

Jersey in silk and wool is featured by Rodier.

Silken jackets are still exploited by Lanvin.

Dahlias knitted of wool decorate chapeaux of crepe.

Sailors of duvet de laine are faced with punta straw or lierre.

Bankoks promise to be as good next summer as last for wear at the country club.

Patriotic Patricia will select a spring suit of silk and conserve the wool.

Semi-tailored blouses of satin or georgette are in the best of style.

Pockets no longer form ornamental designs, but are hidden away in seams.

A new domino check is attracting attention at the fabric counter.

Much jet is being used by the high priestesses of hatdom.

Athletic "undies," made of cotton batiste, are patterned after garments worn by men.

Lingerie frocks are composed of the handkerchief linen in pastel shades.

Hercules braids come again into the dress light and puts outshine in the shade.

Silk jerseys show motifs in high relief woven in flat and raised stitches.

Knee-length coats of black satin will be worn with white frocks this coming summer.

Festive frocks of net are trimmed with pearl buttons or with small shells, with silk fillet. Nets in all the pastel shades are fashionable. Palm Beach is in a regular rainbow glow of these delicate tints and colorings.

Evening wrap of moleskin.

First of All, It Is Declared, Room Where Guests Are Received Must Be as Lovely as It Can Be Made.

One of the pleasantest things in the world is a friendly house where people love to come and linger. Some women, it is true, were born good hostesses, while others find the greatest difficulty in entertaining naturally and simply. Although hospitality, if not natural, is hard to cultivate, still it can be done.

First of all, says a popular hostess, the room where you receive your guests must be as lovely as you can afford to make it.

A pretty room with comfortable chairs, nice books and a cheerful fireplace is a heart warmer in itself. Do not try to amuse your guests too much. People often have the best time when left to their own devices; but watch them carefully and see that they have everything that they want.

Get the young people together. If there are two young people who, you believe, would like to talk alone, make this possible and they will be eternally grateful.

See that the men have ash trays if they need them, and that everybody is comfortable.

Most important of all, be a good listener.

**Shoe-Top Length.**

Shoe-top length prevails in the new skirts, says the Dry Goods Economist. There is no indication that longer skirts will meet with success.

The dressy skirts are developed in satins, taffets, foulards, tulle, and tricotines, serge and Jersey. White skirts in satin, taffeta and in wash fabrics, such as cotton gabardine, piques and other materials of this character, are also in evidence. Novelty pockets are the chief feature of cotton wash skirts.

**Shawl Collars.**

Of the many fashion features launched in coats and suits the shawl collar has been shown quite generally to have met with greater success than the various forms of the muffer collar and the type worn high about the neck.

**MOONSTONE VERY POPULAR**

Large Variety in Attractive Articles of Jewelry Offered to Women of Average Means.

Today there is a large variety in the attractive articles of jewelry offered to the woman of average means, and, in these, the semiprecious stones play the leading parts—are starred, so to speak.

Among these moonstones, especially these with a faint bluish cast, are leaders in popularity. You may have them set in almost any style or article that you desire. They make handsome rings and brooches, and are particularly lovely in pendants.

One woman found, tucked away in a fascinating little jewelry store, a pendant with an oval-shaped moonstone, in a rather unusual setting of silver. It was just the sort of thing which she wanted to wear with an evening gown of soft white tulle veiled in white tulle edged with silver lace and trimmed with white lace delicately embroidered in silver.

She called it her "moonlight dress."

## ETON JACKET TO BE POPULAR

Sleeves on Spring Suits Are Tight and Cuffs, More Often Than Not, Are Exaggeratedly Flaring.

In one Fifth Avenue house, where strong suits are for upon the cream of American-made suits and gowns, there is a decided movement toward the Eton jacket as a standard for spring suits, says the New York Times.

The argument is that, if wool must be conserved, then this is the best manner in which to do it. An Eton jacket is a graceful thing and it has had a great feminine appeal through all the ages. In this, its latest adaptation, it has lost none of its former charms and gained new ones.

Three or four points are to be distinctly noted about the new spring things—Eton and otherwise. One is that the sleeves are tight and set into normal armholes. There is a little or no echo of the sleeves that fall into the waistline. Cuffs are, more often than not, exaggeratedly flaring and are cut as parts of the sleeves themselves.

Often they are faced with a contrasting color of silk. Collars of white are common. Either the collar is made of the same material as the gown or of one shade darker or lighter or of a colored linen. There is a great deal of talk among those conservatives who become wedded forever to a certain style about a white collar softening the line.

The white collars that are as hardening as can be and there are colored collars and plain finishes quite beautifully softening. It is all in the art of the thing, after all, and in the way that it is handled.

**HINTS FOR THE BUSY WOMAN**

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# MODERN IDEAS IN THIS DAIRY BARN

Carefully Planned Structure Provides Shelter for Thirty-Five Animals.

## VENTILATION BIG FEATURE

Intake and Foul Air Flues Assure an Adequate Supply of Fresh Air for the Stock at All Times of the Year.

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the subject of building work on the farm, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie Avenue, Chicago, Ill., and only inclose three-cent stamp for reply.

**By WILLIAM A. RADFORD.**  
The close relation between modern farm buildings, especially dairy barns, and enduring prosperity for the farm is seldom appreciated at its full worth.

Farming for permanent prosperity adds to the equipment of the farm each year.

Practical business on the farm demands first the permanent improvement of the soil. This requires live stock. Live stock calls for good fences and comfortable buildings.

The accomplishment of permanent prosperity in the building up of a richer soil year after year, the improvement of farm live stock and the increase in numbers to consume the roughage and grains on the farm.

More live stock and better live stock demand more buildings, better constructed. Farm animals kept under good business management are made comfortable in cold weather and they are given a variety of foods to keep growing in winter as rapidly as in summer.

Business farming for permanent prosperity requires that a good many different operations shall follow along, then merge one into the other. At the

surface is an ironclad rule on the dairy farm that no kind of building dogs of all kinds from riding. And conductors rigidly enforce the rule. The other afternoon a man with a Russian wolfhound, almost as big as a horse, boarded a Thirty-fourth street car. "Take that dog off this car; he can't ride," ordered the conductor. "I guess he can, all right," returned the passenger. "You got a permit?" questioned the conductor. "No, I ain't got a permit," said the owner of the dog. "Off with you and your dog, then."

"Kind and Generous," Laughed Joe.

In fact, they are quite as different from other creatures as is possible. Hawks and eagles are the only birds who resemble them in habits. Of course the secretary birds are very different in looks.

They are more like animals, even though their bodies are feathered. But their legs are extremely long and thin. "What have you seen today?" asked Joe, who wanted to start right off hunting before they had a quarrel.

"I have seen snakes," said Jim. Now the secretary birds are known better as snake killers than anything else. And Joe was delighted.

"To be sure," said Jim, "after I have told you what I have seen."

"I fatter you," said Joe. "I approve of your taste. And when will we be starting?"

"You're pretty anxious to go now?" laughed Jim.

"Well, aren't you?" asked Joe.

"Yes," Jim replied, and off they started. They looked as if their long legs would get them where they wanted. And gracious, how they could run!

"Snakes, snakes," they kept saying to themselves. And on they ran.

"Where is it?" asked Joe.

"Come along," said Jim. "I wonder why we wasted so much time talking."

"We weren't hungry then," said Joe, putting, "But now we are and so we can't go quickly enough."

They ran on and on, and how fast their legs did carry them. At last they reached the place where Jim said the snakes were lying around. Some were slithering and some were coiled. Jim and Joe each went for different snakes. Now though the legs of the secretary birds are so extremely long and thin, and though they look as if they would break at a moment's notice, still they are very strong.

They always fight with their feet, and they do not use their beaks at all. They struck at the heads of the snakes with their feet—and such blows as they gave! The snakes they wanted were killed in a second with this. And then they were eaten whole.

"Didn't I tell you to a nice party?" asked Jim, after he had eaten a good deal.

"Yes," said Joe, "but I am a good one to bring to a party of this kind, for I provide my own food."

"And why shouldn't you?" asked Jim. "It was good enough of me to show you the place."

"I was glad to come," said Joe, "but I guess secretary birds can always find snakes!"

**Reading Trash.**

Never read a poor book for the sake of killing time. Every good book improves with additional readings, and there are certain volumes we can hardly read too often. With the masterpieces of literature as accessible as they are today, there is no excuse for filling the mind with trash. Instead of taking your time to skim over six second-class books, read one first-class book six times over.—Girl's Companion.

**Striking Back.**